Tomfoolery

TAKE THE CHANCE.

Dare to do right,
Dare to be true;
Then no one will be
Quite so disliked as you.
—Cincinnati Commercial-Tribune.

THE BILLVILLE IDEA.

Office Boy—"Man outside, sir, who says he ain't had a square meal in three weeks."

Editor—"What paper does he edit?"

WHY HE DID IT.

"Harold," said his mother, severely, "why did you take two pieces of cake from the plate?"

"Well, you see, mamma, I had to. I was playing that I was twins."

POOR MAN.

Mrs. Delancey—"Men are so apt to jump at conclusions. Last night my husband acted awfully because he imagined he had stepped on a tack."

Mrs. Mackenzie—"What was it?"

Mrs. Delancey—"Only a hat-pin."—Woman's Home Companion.

THE ONE ESSENTIAL.

"I believe," said the sanguine, but visionary inventor, "if I only had time I could make a successful flying machine."

"Of course you could make it all right if you only had plenty of time. Time flies, you know."—Philadelphia Ledger.

POSSIBLY.

Miss Askerman—"Mr. Nuptal, the widower, has been married twelve times."

Miss Hopeser—"Why don't he marry again?"

Miss Askerman—"Probably he is superstitious."—Woman's Home Companion.

A HALF TOO OFTEN.

He—"Yes, I inherited all my rich uncle's money, thanks to his passion for travel."

She—"But what had that to do with it?"

He—"Everything. He crossed the ocean nineteen and a half times."—Woman's Home Companion.

NONE NEEDED.

"What! Down town without any money? How careless of you!"

"Not at all; I'm shopping."

THE HIDDEN FACE.

"Hello, hello. Is this Mr. Jigson?"

"Yes."

"Can I borrow your auto for this afternoon?"

"Why, no. I shouldn't think you'd have the face to ask for it."

"I haven't. That's why I'm asking over the 'phone."—Cleveland Plain Dealer.

HIS RUNNIN' REASONS.

"Always defeated for every office you ran for?"

"Always!"

"Yet you're still a-runnin'?"

"Still runnin'!"

"Would you mind telling me why?

"Not at all! I've been a martyr to the rheumatism, my friend, and nothin' knocks rheumatism like runnin' for an office 'gainst a feller that's six miles ahead o' you!"—Atlanta Constitution.

SORRY HE SPOKE.

Husband—"That's a foolish habit you women have of carrying your pocketbooks in your hands when on the street."

Wife—"Why is it?"

Husband—"Because a thief could easily snatch them and get away."

Wife—"Well, if the husbands of other women don't give them any more to put in their purses than you give me to put in mine, the thief would starve to death."—Chicago News.

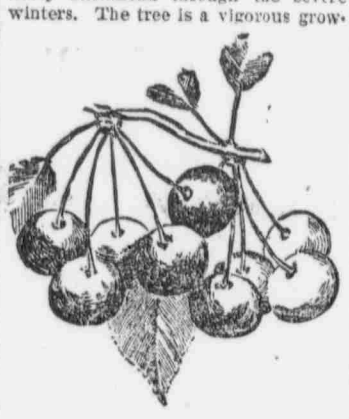
Horticultural Hints

GRAFTING.

In top-working apple trees I have used the following plan, and found it of much advantage over the ordinary way of cutting scions: I allow three buds to each scion, and in whittling them I always plan to cut slightly into each side of the bud, and then let this bud come about one-half inch below where the limb that is grafted is sawed off. Most gardeners agree that there is more life at the buds than elsewhere, hence growth starts there most quickly. Even if this bud is covered with grafting wax it will grow through it. The best receipt I know of for grafting wax is four pounds of rosin, two pounds of beeswax and one pound of tallow.—Wm. J. Noble, in Farm and Fireside.

THE WINDSOR CHERRY.

The Windsor cherry, shown in the illustration, is of comparatively recent introduction, yet old enough to have been thoroughly tested in nearly every section of the country where cherries may be grown to advantage. In only one section has it failed, and that in the Northwest, where it is almost impossible to carry any variety but the Early Richmond through the severe winters. The tree is a vigorous grow-



er, the fruit large, firm, juicy and of fine quality; in color the fruit is mottled red, sometimes streaked. In season it is late and hangs well on the trees.

It is one of the best varieties for shipping, remaining firm for a long time. As it originated in Canada, the tree is quite hardy and may be safely planted in nearly all sections of the country. Where one can have but a few varieties and classes of trees for home use the Windsor is recommended among cherries as containing more desirable characteristics for home use than any other variety.

PICKING AND MARKETING FRUIT

Mr. G. Harold Powell, of the United States Department of Agriculture, read a paper on "Picking and Storing of Fruit," recently before the American Nurserymen, giving the results of storage investigations carried on by the department with a view to informing the fruit growers and dealers what fruits are best adapted for storage purposes, and how they should be handled. He summed up the principal requirements for successful fruit storage as follows: Let the fruit come to full size and a high degree of color on the tree, but retaining a hard texture when picked; pick the fruit with the greatest care, to prevent bruising, as a large proportion of the losses in transit and in the warehouse result from bruising the fruit after it leaves the tree; wrap fancy fruit, especially the more delicate varieties; cool the fruit as quickly as possible after picking, to retard the ripening processes, which progresses rapidly at this time, and to check the growth of diseases; store the fruit in a temperature of thirty to thirty-two degrees Fahrenheit, in well ventilated rooms; and sell it before it reaches the point of deterioration.

Mr. Powell touched also on the influence of cultural conditions on the shipping and keeping qualities of fruit, saying that experience had taught that fruit which has been forced in growth, or has been grown to unusual size, has comparatively poor keeping qualities. A light crop, which generally produces large fruit, is likely to break down in storage several weeks earlier than fruit of medium size, and the largest specimens from individual trees deteriorate much sooner than the medium sized fruits. It is not always the fruit from the best fed and cultivated orchards that reaches the consumer in best condition. High cultivation, cow peas or other forms of cover crops, produce a vigorous growth in the peach tree, they thicken up the foliage, enlarge the fruit and cut down the color, unless the greatest care is given in pruning to let in sunlight and air; and while these orchards may produce much larger crops of fruit and may be more profitable to the owner, there is little question but that the fruit must be handled with unusual care if it is to reach the consumer in good condition. —Country Gentleman.

Although macaroni is hollow, it is said to be a solid food

Household Affairs

A SANDWICH FILLING.

By chopping hard-boiled eggs very fine and adding three olives (chopped) to every egg, moistening with melted butter and seasoned to taste a desirable filling for sandwiches is quickly prepared.

FINGER MARKS ON DOORS.

Rub the finger marks with a clean piece of flannel dipped in paraffine oil, and the marks will disappear like magic; wipe with a cloth wrung out of water to take away the smell. This is far better than using soap and water, as it does not take off the paint.

HOW TO KEEP SILVER CLEAN.

To keep silver bright without constant cleaning, which is injurious to plated articles, dissolve a small handful of borax in a basin with a little hot water and a little soap. Put the silver in and let it stand all the morning (or afternoon as the case may be), then pour off the suds, rinse with clean cold water, and wipe with a soft cloth.

FOR CHANDELIERS.

If, for any reason, one does not care to use tinfoil for chandeliers, crepe paper will be found an excellent substitute, providing one is careful to wind it so tightly that there is no danger from matches. Of course, one must keep away from the immediate vicinity of the burner. With this in mind, one can make the remainder an object of beauty by combining two or more colors judiciously, or using shades of one.

TO MAKE MARKING INK.

Dissolve separately one ounce of nitrate of silver with one ounce and half of good washing soda. Mix the solutions and collect and wash the precipitate in a filter. While still moist rub it up in a marble or stone mortar with three drachms of tartaric acid. Add two ounces of distilled water, mix six drachms of white sugar, and ten drachms of powdered gum arabic, half an ounce of archil, and sufficient water to make up six ounces.

FURNITURE FOR BEDROOMS.

Cane or wicker furniture is by far the best for sleeping rooms. It is light and easily cleaned and is just as comfortable as the heavy, dirt-collecting, disease-breeding, stuffed variety. In fact, more comfortable and infinitely safer and more healthy. Rugs, if not discarded altogether, should be cleaned often and thoroughly. Of course, one likes to have one's room decorated with pretty things, but let it always be in moderation. A room jammed full of things, no matter how ornamental they may be, becomes stuffy and tiresome.

TO LOOSEN GLASS STOPPERS

Pour a little oil around the mouth of the bottle, and in an hour or two, if you cannot move the stopper, stand the whole bottle in warm water, remove it and gently tap the stopper on either side against glass, when you will find it will easily come out. To avoid the same thing happening again, be careful to twist the stopper round, as it fits into the mouth of the bottle.

Another method is to wrap a cloth soaking in boiling water around the neck of the bottle. The glass will expand and the stopper may then be removed before the heat reaches it.

Baked Eggs—Drop six eggs into a buttered fire-proof dish. Sprinkle with salt and pepper, and place a small piece of butter on each egg. Put in the oven and bake until the whites are set. Serve on rounds of buttered toast.

Banana Sauce—Boil half a cupful of sugar with one cupful of water until it will span a thread, then add three bananas cut in pieces, and two tablespoonfuls of lemon juice. Beat until the bananas are mashed to a jelly, and when boiling take from the fire. Stir in two eggs well beaten, and it is ready for use.

Ducklings, Roasted—Little, tender ducklings of this year's raising should be used. Put them in a pan with a little water and butter and let roast for thirty minutes, more or less, according to their size. When well browned, serve and strain the liquor in the pan; add to it a little melted butter and pour over the ducks.

Puree of White Beans—Take one pint of fresh, white beans and cook in three pints of white consomme. When the beans are quite tender press through a sieve, put back on the fire; add a pint of rich cream, and salt and white pepper as needed. Add a teaspoonful of chopped parsley, and, if liked, a few chives. Serve with small squares of bread fried in butter

SOUTHERN FARM NOTES.

TOPICS OF INTEREST TO THE PLANTER, STOCKMAN AND TRUCK GROWER.

Corn and Cotton Seed Meal For Cattle.

L. J. C., Gainesville, Fla.—Please give me the relative value of corn and cotton seed meal for fattening cattle, and also that of cotton seed and cotton seed meal.

In experiments made on the Tennessee station farm for several years past a ration consisting of two-thirds of cotton seed meal and one-third of corn meal has been fed with great success to beef cattle after the following method:

In the early stages of fattening beef cattle it is desirable to obtain as much growth as possible, therefore the grain ration consisted largely of cotton seed meal, a food stuff rich in protein, or muscle building elements, tending to produce rapid growth. As the feeding period advances the amount of cotton seed meal fed was gradually reduced, and at the end of three months the cattle were receiving two-thirds of corn meal and one-third of cotton seed meal. This ration was continued for the next sixty days and the cattle made uniform gains throughout the period of five months.

The cattle receiving this meal ration made about 2.4 pounds gain per day for the whole period, which is a very satisfactory gain. When cotton seed meal alone was fed the cattle only made a gain of 2.15 pounds per head per day. It is evident, therefore, that the addition of corn to the ration in the finishing period was a great advantage. Cotton seed meal fed by itself to beef cattle does not make as satisfactory a ration as when combined with a small amount of corn, for the reason that it is too one-sided a food, and therefore the cattle do not fatten as rapidly as is desirable. Of course, when cotton seed meal is cheap, say $20 a ton, and corn fifty to sixty cents a bushel, it is better policy to feed a larger amount of cotton seed meal, even though some waste results, than to purchase high-priced corn to go with it.

Cotton seed meal cannot be fed with satisfaction to beef cattle for long periods where large amounts are used—say as much as eight to twelve pounds per head per day—unless it is combined with silage or roots or some other succulent food.

If hulls are fed to cattle, the meal and hulls should be mixed in the proportion of about one to five, and the cattle should not receive more than six to eight pounds of cotton seed meal when on full feed. Where succulent roughness is used, from eight to twelve pounds can be fed with safety.

A ration containing cotton seed meal as the only concentrate should be increased very gradually, or else the digestive system of the cattle is likely to be deranged and they will be thrown off feed.

Cotton seed does not make a very satisfactory ration for beef cattle; it contains too much oil, and therefore is too laxative. If you can buy the cotton seed at from $8 to $10 a ton you can probably afford to feed them to beef cattle even with the disadvantage mentioned, provided some other form of dry roughness is used. If you can obtain as much as $15 a ton for cotton seed and buy cotton seed meal for $20 to $25, it is better to sell the seed to the oil mills and buy the meal.

When corn can be purchased for forty cents a bushel it will be profitable to feed a considerable quantity of it with cotton seed meal. It is impossible to give directions for some time in advance, because the crop season influences the prices of various concentrates, and one in order to be successful in feeding beef cattle must study local conditions very carefully and utilize the food stuff that is cheapest and best suited to his purpose.—Professor Soule.

Silage as a Companion Food.

One of the best ways to feed alfalfa hay is with silage, unless in a region where alfalfa is very cheap, a contingency that is not likely to arise in the Southeastern States, because the crop will hardly grow with the luxuriance characteristic of it in the West. Alfalfa hay in the Southeastern States, by reason of its higher price, is a foodstuff that must be utilized more carefully than in the West, where it can be fed in the most wasteful fashion and still give profitable returns. It is a great advantage to feed alfalfa or any other of the leguminous crops that may be substituted for a portion of the concentrates in a ration of the dairy cow with some such succulent and palatable food as silage. By chopping the alfalfa up, as practiced in our experiments, and sprinkling it over the silage with the meal fed, the whole ration was readily consumed. If the alfalfa hay was fed by itself, even in larger quantity, it would not be so completely consumed, and the waste would be much greater and its effectiveness in the ration reduced to that extent. In our judgment the gratifying results following the substitution of alfalfa and cowpea hay for a certain amount of concentrates were due in a large measure to the feeding of these crops with a fine quality of silage which is generally admitted to be the best form of roughness for the dairy cow. Of course, silage by itself is not so satisfactory as when fed in conjunction with a small amount of dry roughness.

Another peculiarity was noticed in these experiments, namely, that the ration containing the largest amount of protein was eaten with the greatest relish. In other words, the best results were obtained in the experiments of 1902 and 1903 when cotton seed meal was fed in conjunction with cowpea and alfalfa hay. It is difficult to give a satisfactory reason for this peculiarity, unless it is that the larger amount of protein acted as a tonic to the nerves and the system generally, and kept the animals in a more perfect condition of health. The other rations were also eaten with relish and the animals were in good condition throughout the experiment, but in both years the best results have been obtained from the high protein ration.

Grape Vines in the Back Yard.

There has been much interest manifested in the improvement of the back yard. Cleanliness, of course, comes first, and that is a matter of daily attention. Plants for the back yard ought to be of economic value. Hedge plants, without thorns, along the fence line or bordering the walk, serve a good purpose daily.

The pot, sweet and medicinal herbs, such as parsley, thyme, sage and rosemary, do well, and are convenient, in back yards.

Rose bushes as rose vines are thorny, and therefore not well suited to the part of the premises used for hanging and sunning household linen. Plant roses in the front yard.

Grape vines need a good foothold. They will climb freely. It is not the approved method of cultivating grapes, but for shade over the kitchen window or porch, a vigorous Concord or Delaware, or Catawba grape vine, answers the dual purpose of shade and of yielding grapes. Plant on the eastern side and train the vine around to the window or porch. The root in a sunny place, the vine will stand a western or northern exposure.

Scuppernong vines cover arbors. An arbor of rough construction, extending from the back door, say, toward the garden, with just one Scuppernong grape vine, will be green all summer and full of grapes in September. One vine will spread an indefinite number of feet, twenty, forty and more.

Grape vines feed on bone greedily. Every bone from the kitchen can be utilized by burying at the root of the vine. Sweepings from the yard make a rich mulch. Waste water from the kitchen is no longer waste water when applied to the grape vines.

Grape vines subjected to this primitive mode of treatment should first be cut away to two branches, trained up, and then two collateral branches allowed to each of the main branches.—G. T. D., in the Florida.

Seeding Sorghum and Cowpeas.

E. A., Hume, Va., writes: Please let me know what kind and how much sorghum to sow with cowpeas, and how many cowpeas to the acre, and the best time to sow?

We believe the Red Head sorghum to be one of the best varieties to sow for silage purposes. It is best sown in drills about three feet apart, using about eight to ten pounds of seed per acre. You may sow about a half bushel of peas with the sorghum. The most satisfactory way to do this is to use a two [illegible] corn planter, filling one hopper with peas and one with sorghum. The plates for the respective hoppers should be adjusted so as to put the sorghum down every four or five inches and the peas about eight to ten inches apart in the drill row. By reversing on the rows the corn and peas are planted together. The peas should be planted the same as the sorghum and not later, as the sorghum grows rapidly and will overshadow the cowpeas and prevent their making a very satisfactory growth. We have never been able to get a large per cent. of peas in either our corn or sorghum for silage purposes. Fifteen per cent. is the largest amount ever obtained and the average has been between five and six. If you sow the corn and sorghum thinner and in wider drill rows, you will get a larger per cent. of peas, but this will so reduce the yield of the silage crop as to make the small amount of peas obtained unprofitable. It is better, in our judgment, to sow the cowpeas and soy beans by themselves and make into hay to be fed along with the silage or mixed with the crops as they are run into the silo. The Whippoorwill is undoubtedly one of the best varieties of peas to sow with sorghum for silage purposes.